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Indian Standard

CODE OF HYGIENIC CONDITIONS FOR SWEETMEAT SHOPS

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CODE OF HYGIENIC CONDITIONS FOR SWEETMEAT SHOPS

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Indian Standard

CODE OF HYGIENIC CONDITIONS FOR SWEETMEAT SHOPS

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 30 September 1975, after the draft finalized by the Food Hygiene, Sampling and Analysis Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Consumers do not have knowledge and means of determining the hygienic quality of the food they purchase. For this, they rely on the hygienic standards of various industries that prepare and handle foods. A series of codes has, therefore, been evolved stipulating hygienic standards in respect of layout, construction and personnel for different food establishments, giving due consideration to the fact that unless the manufacture, storage and sale of food is governed by suitable hygienic practices, the quality of the food should not be considered safe.

0.3 Sweetmeat is one of the popular foods widely consumed by people of all classes and age groups in the country. These are sold in various forms and contain a large variety of ingredients. These are served in restaurants, catering establishments, *HALWAIS* and sweetmeat shops, by itinerant vendors and through other selling agencies.

0.4 During the course of its manufacture, storage, packaging and distribution, sweetmeat is open to microbial and other contamination from a variety of sources including raw materials, water, containers and persons handling it. It is, therefore, necessary to maintain proper hygienic conditions at all stages of its production.

0.5 This code has been formulated to provide general guidelines to the sweetmeat establishments regarding hygienic requirements to ensure safety and wholesomeness of the sweetmeat for human consumption.

0.6 This code is a necessary adjunct to IS:2491-1972* and covers only requirements specific to the production of sweetmeats.

0.7 This code is subject to the provisions of the Prevention of Food Adulteration Act, 1954, and the Rules framed thereunder as amended from time to time.

*Code for hygienic conditions for food processing units (*first revision*).

0.8 In the preparation of this standard, considerable help has been rendered by the Bombay Municipal Corporation, Bombay.

1. SCOPE

1.1 This code prescribes the hygienic conditions required for establishing and maintaining sweetmeat shops.

2. SITE

2.1 A sweetmeat shop shall be situated in clean and healthy surroundings and at least 25 m away from cattle sheds, open sewage drains, public latrines or other places likely to breed flies. It should be sufficiently away from any dusty trade like coal shop, flour mill, cement factory, etc. There shall not be accumulation of refuse, trash or similar waste in the vicinity of the premises.

3. BUILDING

3.1 Structure — The structure shall be of permanent nature having natural light and ventilation. The material of construction shall be brick, plaster, cement, concrete, tile or any other equivalent material which ensures cleanliness.

3.2 Rooms — There shall be separate rooms for manufacturing, storing raw materials, storing prepared sweetmeats and serving sweetmeats. All the rooms shall be well lighted and well ventilated either naturally or by artificial means.

3.3 Details of Rooms for Various Activities — If sweetmeats are only manufactured, there shall be minimum of two rooms — one for storage of raw materials and the other for manufacture.

3.3.1 If sweetmeats are only sold, there shall be minimum of one room for storage of sweetmeats.

3.3.2 If sweetmeats are manufactured and sold, there shall be minimum of three rooms — one each for manufacturing, storage of raw materials and storage of prepared sweetmeats.

3.3.3 If sweetmeats and savoury articles are manufactured and served, there shall be minimum of four rooms — one each for manufacture, storage of raw materials, storage of prepared sweetmeats and serving.

3.4 Flooring — The flooring shall be laid with hard and impervious material and shall have smooth and even surface. The flooring shall be kept in good repairs and in a clean condition.

3.5 Walls — The internal walls of the rooms shall have smooth and non-absorbent surface free from crevices and sharp angles to facilitate proper cleaning. The walls of the room where sweetmeats are manufactured shall have glazed tiles at least 1·8 m from the flooring. The tiles should be impervious to moisture and oil and should afford easy cleaning. The walls should be limewashed once in a year or oil-painted once in two years to keep them in clean condition.

3.6 Windows and Doors — Windows and doors of the rooms shall be provided with wire nets to prevent entry of flies, wherever necessary. Self-closing doors opening outside should be provided.

4. WATER SUPPLY

4.1 There shall be adequate supply of potable water.

4.2 Washing Place — There shall be a washing place with a water tap from water main, in the room where sweetmeats are manufactured. The washing place shall be properly paved and drained. Where drainage system does not exist, the arrangement for disposal of waste water shall be such as should cause no nuisance from foul smell, flies or mosquitoes. Where there is no water available from the water main, a water receptacle of a sufficient size with tight-fitting lid and a tap shall be provided. The receptacle shall be completely emptied and thoroughly cleaned every day before filling. The water stored in the receptacle should be of potable quality and should be changed frequently during the day.

4.3 Storage of Water — The water, if stored, shall be in receptacles of sufficient size with tight fitting lid and a tap below. The receptacle shall be kept at a height of at least 60 cm from the flooring. The receptacle shall be cleaned from inside every day before filling and care should be taken to see that water is not contaminated in the process of storing and handling.

4.4 Wash-Basin for Customers — A wash-basin with a water tap shall be provided in the service room. A soap shall also be provided near the wash-basin.

5. EMPLOYEE HYGIENE

5.1 Every person employed for handling in the sweetmeat shop shall be medically examined by an authorized registered medical practitioner and the examination shall include x-ray of the chest for tuberculosis. The examination shall also include examination of stool for protozoal and helminthic infestation for those parasites which are transmitted by ingestion, and for the presence of *Salmonella*, *Shigella* species and *Vibrio cholerae*. Subsequently, the employee shall be medically examined once in a year or more frequently, if necessary, to ensure medical fitness of the employee and absence from communicable diseases. A record of such examination shall be maintained.

5.1.1 It shall be impressed on all employees that they should notify the management, cases of fever, sore throat, cough, vomiting, diarrhoea, typhoid, dysentery, boils, cuts and sores and ulcers (however small), discharging ears and notifiable diseases occurring in their own homes and families.

5.1.2 No worker who is suspected to be suffering from any of the disorders listed in **5.1.1** shall be permitted to work inside the establishment unless found medically fit. The supervisor shall check the personal hygiene of the workers before the start of work and whenever they enter any processing room after any absence.

5.2 Employees shall keep their finger nails short and clean and wash their hands with soap or detergent and water before commencing work and after each absence, specially after using sanitary conveniences. Towels used for drying hands should be clean. They should adopt strict hygienic practices so as to avoid adding any microbial or other contamination to the materials.

5.3 All employees shall be inoculated and vaccinated against the enteric groups of diseases once every two years and against smallpox once every five years. In case of an epidemic, all workers shall be inoculated. A record shall be maintained.

5.4 Employees shall be provided with clean uniforms (preferably white) or aprons or both, and clean washable caps, where necessary.

5.4.1 Separate room or place for changing the clothes shall be provided. The clothes shall not be hung in any processing room.

5.4.2 The uniforms shall not be worn outside the sweetmeat shop but put on just before starting the work and changed when leaving.

5.5 Eating, spitting, nose cleaning or the use of tobacco in any form or chewing betel leaves shall be prohibited within the manufacturing, packing and storage area of the unit. Notice to this effect shall be prominently displayed and enforced.

5.6 Sufficient and suitable sanitary conveniences shall be provided, maintained and kept clean in every establishment. The conveniences shall be properly lighted. Separate conveniences shall be provided for each sex. No convenience shall open directly into any work room in the establishment. The conveniences shall always be maintained clean and in good repairs.

5.7 Sufficient number of wash-basins with adequate provision of nail brushes, soap and towels, latrines and urinals in the prescribed manner should be provided. They shall be conveniently situated and accessible to workers at all times while they are at the establishment (*see also* Table 3 of

IS : 1172-1971*). The wash-basins shall be installed in or alongside the sanitary conveniences.

6. HYGIENIC OPERATION

6.1 Premises — The premises and surroundings of the sweetmeat shop shall be maintained in good repairs and in a clean and hygienic condition at all times.

6.2 Cleanliness of Utensils — All the utensils used in the sweetmeat shop shall be clean.

6.3 Tinning — Copper and brass utensils used in the preparation and storage of sweetmeats shall be tinned as often as necessary or at least once in every two months.

6.4 Cracked Crockery — No chipped or cracked crockery shall be used for any purpose in the sweetmeat shop. Sweetmeats should be sold and served in clean containers. They should be served on tables having impervious and washable surface.

6.5 Storage of Sweetmeats — One or more tables with impervious and washable surface shall be provided in the manufacturing room for the temporary storage of sweetmeats. Sweetmeats shall not be stored on paper or trays kept on the flooring.

6.6 Avoidance of Contamination — All sweetmeats stored or exhibited for sale on the premises shall be kept covered in clean containers so as to avoid contamination by flies, insects, dust, etc.

6.7 Operational Restrictions

6.7.1 All processes and operations connected with the preparation of sweetmeats shall be restricted to the preparation room only.

6.7.2 No process or operation shall be carried on outside the sweetmeat shop.

6.8 Unauthorized Operation — No portion of the sweetmeat shop shall be used for any process or operation other than that connected with the preparation of sweetmeats.

6.9 Prohibition of Residence — No portion of the sweetmeat shop shall be used for residence or for any domestic purposes.

6.10 Old Materials — Old materials or unused articles shall not be kept on any part of the sweetmeat shop.

*Code for basic requirements for water supply, drainage and sanitation (*second revision*).

6.11 Pest Control Measures — The premises of the sweetmeat shop should be sprayed with pyrethrum or similar insecticides using hand sprayer once in a day. The premises shall be treated with insecticide through the Insecticide Officer of the area or through an approved firm once in every four months. A record of such treatment shall be maintained and produced on demand by the concerned authority.

6.12 Waste Bin — A waste bin of approved pattern with a tight-fitting lid thereon shall be provided at a suitable place in the sweetmeat shop for the deposit of waste food, refuse, etc. The waste bin shall not be allowed to overflow or be littered with refuse around and shall be emptied from time to time at a place appointed for the deposit of refuse. The waste bin shall be maintained in good repairs at all times.

7. FUEL

7.1 Fuel used in the preparation of sweetmeats should be such as not to produce smoke.

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INDIAN STANDARDS

ON

FOOD HYGIENE

IS:

- 2491-1972 Code of hygienic conditions for food processing units (*first revision*)
- 4303 (Part I)-1975 Code for hygienic conditions in fish industry: Part I Pre-processing stage (*first revision*)
- 5059-1969 Code for hygienic conditions for large scale biscuit manufacturing units and bakery units
- 5404-1969 Code of practice for handling of food samples for microbiological analysis
- 5837-1970 Code for hygienic conditions for soft drinks manufacturing units
- 5839-1970 Code of hygienic conditions for manufacture, storage and sale of ice-creams
- 6540-1972 Code of hygienic conditions for manufacture and handling of ice for human consumption
- 6541-1972 Code of hygienic conditions for establishment and maintenance of mid-day school meal programme
- 6542-1972 Code for hygienic conditions for fruit and vegetable canning units
- 6968-1973 Code for hygienic conditions for *PAN* (betel leaf) stalls and vendors
- 6969-1973 Code of hygienic conditions for handling and sale of refrigerated drinking water
- 7003-1973 Code for hygienic conditions for sago (*SABOODANA*) manufacturing units
- 7005-1973 Code for hygienic conditions for production, processing, transportation and distribution of milk
- 7799-1975 Code for preservation of vitamins in foodstuffs
- 7802-1975 Code of hygienic conditions for sweetmeat shops

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AMENDMENT NO. 1 DECEMBER 1983

TO

IS:7802-1975 CODE OF HYGIENIC CONDITIONS FOR
SWEETMEAT SHOPS

Alteration

(Page 6, clause 5.3) - Substitute the following
for the existing clause:

'5.3 All the employees shall be inoculated against typhoid and paratyphoid A diseases on their first appointment and thereafter, once in every five years. In case of epidemic, all workers shall be inoculated. A record shall be maintained'.

(AFDC 36)

Reprography Unit, ISI, New Delhi, India